

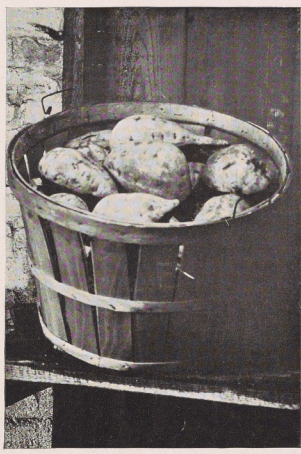
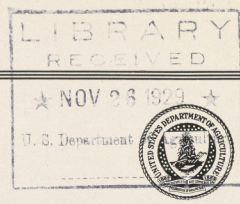
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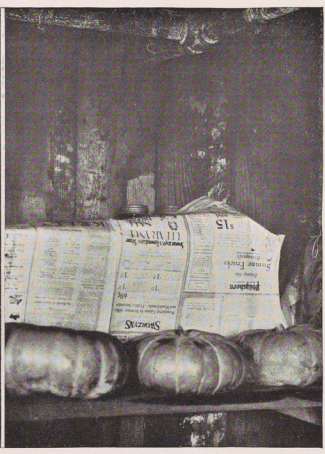
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STORAGE OF FRUIT AND VEGETABLES FOR HOME USE-2



46907-BPI



46965-BPI

Sweet potatoes, squashes, and pumpkins keep best in a dry place where the temperature is about 55 degrees Fahrenheit.



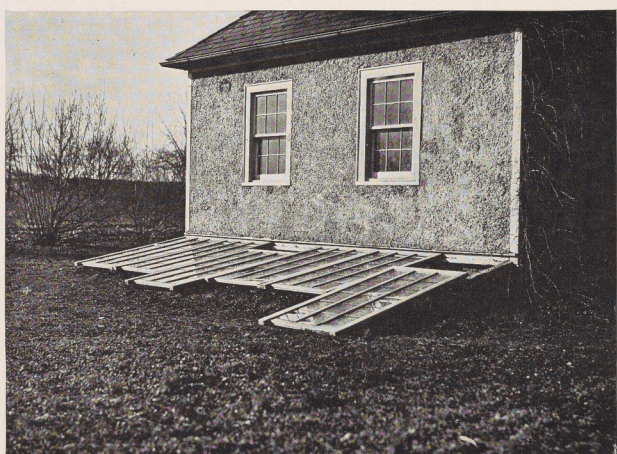
46478-BPI

Seeds, including dry peas and beans, and bulbs, such as onions, keep best in a cool, dry place.



46905-BPI

Bins on the cellar floor where conditions are cool, slightly damp, and dark are suitable for potatoes and root crops. Apples should be kept in boxes or barrels close to cellar bottom, but as far away from root crops as possible.



25180-BPI

Lettuce, endive, parsley, and spinach may be grown and kept in a coldframe for late fall, winter, and early spring use. Fully grown tomatoes, harvested before vines are killed by frost, may be ripened in a coldframe. Celery may be stored for winter use in a coldframe.

Prepared by Office of Cooperative Extension Work, Extension Service, in cooperation with the Bureau of Plant Industry, United States Department of Agriculture, Washington, D. C.